

MENU



STARTERS

- CHICKEN & DUCK LIVER MOUSSE

with caramelized red onion, pear, pickled mustard seeds & homemade sourdough bread

175 SEK
- WHITE ASPARAGUS

with lumpfish roe, 63-degree egg, hollandaise sauce & hazelnuts

175 SEK
- TIRADITO OF SWEDISH PIKE-PERCH

with fennel crudités, amarillo & horseradish dressing, Peruvian chili & jalapeños

175 SEK
- BURRATA

with homemade sourdough bread, Karinstorp tomatoes, Swedish apple balsamic & rhubarb

165 SEK

OYSTERS & MIGNONETTE

- OYSTERS

2 pcs 80 SEK / 3 pcs 115 SEK
- 3 OYSTERS + 1 GLASS RICHARD JUHLIN 0.0%

175 SEK
- 3 OYSTERS + 1 GLASS CRÉMANT

255 SEK
- 3 OYSTERS + 1 GLASS CHAMPAGNE

285 SEK

SIDES & SNACKS

- CHARCUTERIE BOARD

with three kinds of homemade cured meats

95 SEK
- HOMEMADE BREAD

3 varieties and butter

50 SEK
- NOCELLARA OLIVES

65 SEK
- MARCONA ALMONDS

65 SEK
- CHIPS

35 SEK

MAIN COURSES

- SEARED POLLOCK

with spinach & arugula cream, hollandaise sauce, Brussels sprouts, hazelnuts & Västerbotten cheese

275 SEK
- SPINACH GNOCCHI

with basil pesto, green asparagus, romanesco, Västerbotten cheese, parmesan foam & pine nuts

255 SEK
- SIRLOIN STEAK (200 G), TAURUS GOLD

Breed: Black Angus and Hereford “British Breeds”.
Raised: Uruguay, Grain fed 200 days.
with fried potato terrine flavored with tarragon & katsuobushi, Karinstorp tomatoes, red wine sauce & black garlic butter

355 SEK
- VENISON TOMAHAWK

with Jerusalem artichoke purée, leek, cauliflower, asparagus, bourguignonne sauce with dark chocolate & fried padrón peppers

365 SEK
- NORWEGIAN HALIBUT

stuffed with scallops & chives. Served with a blue mussle velouté, lobster & paprika oil, white & green asparagus

345 SEK
- CÔTE DE BOEUF (500 G)

Breed: Black Angus
Raised: Spain
with fried potato terrine flavored with tarragon & katsuobushi, Karinstorp tomatoes, red wine sauce & black garlic butter

1150 SEK

DESSERTS

- LAVENDER CRÈME BRÛLÉE

115 SEK
- CHOCOLATE TRUFFLE

55 SEK
- CHEF IRENE’S PAVLOVA

with strawberry compote, basil & lime curd, mascarpone & vanilla cream

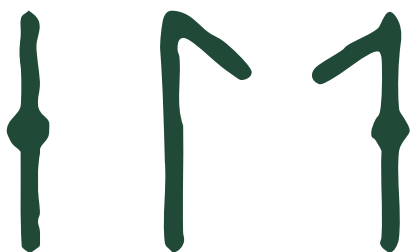
125 SEK
- HOMEMADE ICE CREAM

Strawberry & rhubarb ice cream
Chocolate & coffee sorbet

55 SEK
- 3 SWEDISH CHEESES

served with honey & crisp sourdough bread

95 SEK



RESTAURANT ELD

DJURGÅRDSSTRAND 15, STOCKHOLM